

Naturestream

SMOKY FLAVOUR IN A NATURAL WAY

- Naturestream is the perfect solution to have smoky notes in the final food – but with natural labelling.
- Naturestream products add smoky, BBQ, smoked bacon and bouillon notes to the final products.
- Naturestream products have same dosage as traditional smoke flavourings.
- Fullfilling all requirements according to the US FDA CFR Title 21 Regulation.



PRODUCT NAME	APPLICATION METHOD AND SOLUBILITY	DOSAGE (g/kg final food)	CARRIER	LABELLING
NATURESTREAM RANGE				
Naturestream MC US10	Oil soluble applications	0,2 – 0,5	MCT oil (100% coconut oil)	Natural Flavour
Naturestream D95	Powder version	0,4 – 1,0	Salt Maltodextrin	Natural Flavour
Naturestream WW66	Water-soluble	1,5 – 2,5	Water	Natural Flavour
Naturestream W66 P	Powder version	1,5 – 2,5	Maltodextrin	Natural Flavour



APPLICATIONS



- Seasonings e.g snacks blends.
- All type of savoury flavours.
- BBQ sauces .
- Marinades and rubs.
- Soups both meat and vegetable like tomato, leek, onion etc.
- Savoury spreads like sandwich spreads.
- Pizza either added in the dough or in the tomato sauce.
- Meat delicatessen
- Injection brines for meat, fish and poultry.
- Meat emulsions.
- Vegan applications.
- Pet foods.



FSSC 22000
Food Safety System Certification

Halal
Certification Services GmbH

Kosher
Food Certification

Sedex
Ethical Member

